

## Garlic Butter Shrimp & Lemon Asparagus Skillet - A Light, Flavorful One-Pan Meal

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**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

1 pound shrimp, peeled and deveined  
1 bunch asparagus, trimmed and cut into pieces  
4 tablespoons butter  
4 cloves garlic, minced  
Juice of 1 lemon  
Salt and pepper to taste  
Fresh parsley, chopped (for garnish)

### DIRECTIONS

- 1. Heat the Skillet:** Place a large skillet over medium heat. Add the butter and let it melt slowly, making sure not to brown it.
- 2. Saut  the Garlic:** Add the minced garlic to the melted butter and saut  for about 1 minute, until fragrant. The smell alone will make your mouth water!
- 3. Add the Shrimp:** Place the shrimp in the skillet. Cook for 2-3 minutes, stirring occasionally, until they turn pink and are cooked through.
- 4. Toss in the Asparagus:** Add the asparagus pieces to the skillet. Season everything with salt and pepper to taste. Stir well to coat the asparagus in the buttery garlic mixture.
- 5. Squeeze in Fresh Lemon Juice:** Pour the lemon juice over the shrimp and asparagus. The acidity brightens up the richness of the butter and garlic beautifully.
- 6. Finish Cooking:** Let everything cook together for another 3-4 minutes, until the asparagus is tender but still crisp and vibrant green.
- 7. Garnish and Serve:** Remove from heat, sprinkle with fresh chopped parsley, and serve immediately. I love pairing this dish with warm, crusty bread to soak up all that garlicky, lemony butter.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/garlic-butter-shrimp-lemon-asparagus-skillet-a-light-flavorful-one-pan-meal/>